25: Ferrars E-5 (ca. 1890) 1901 APl Burma
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338. KARENS CUTTING THEIR CROP.

such an extent that they destroy whole crops and stocks of corn and produce famine. Towards harvest time birds have to be scared again. The rice crop is generally ripe before the last rains fall. A chance break is taken advantage of to cut, dry, and thresh the corn, which is got under cover in a bin on the *taungya*, or *punzo*, as it is called when done with. The secondary crops ripen later. Cucumbers, pumpkins, marrows, brinjals, and other coarse vegetables, and sometimes tomatoes, are sown on the margins and along the pathways. In a good season the Karéns get about double the quantity of grain they need for living. The whole of the secondary crop is for trade. In the moist ravines they cultivate the betel-palm and betel-vine, and they have taken to orange gardening at the foot of the hills. They also collect the wild betel-vine and honey by climbing high trees (No. 362); the tree-ladder is made by driving bamboo spikes into the wood. The only honey of Burma is wild; but bees frequent the limestone caves to such a degree that in some places the right to collect honey and wax in them is farmed out. Honey sells for ten annas and wax for two and a half rupees a viss. The staple food of the Karéns is rice. They make a curry in the Burman way; with it they eat *ngapi*, salt fish or fresh fish, or the flesh of pig and deer, especially the "small deer" they trap at the *taungya*. They keep goats, poultry and pigs, which latter are the scavengers of the villages. But the chief purpose for which these animals are bred is to be killed and offered to the *nats*, who have to be propitiated on all occasions. At every village site and clearing for cultivation a

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339. KAREN WOMAN COOKING.